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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
net weight (Kg)	92
breadth (mm)	960
depth (mm)	760
height (mm)	740

PROFESSIONAL DESCRIPTION

GAS CONVECTION OVEN with HUMIDIFIER for PASTRY and BAKERY, with cooking chamber for 4 600x400 mm TRAYS :

- cooking chamber in AISI 430 stainless steel ;
- cast iron structure , which allows for high thermal efficiency combined with low consumption and absolute non-deformability even at high temperatures;
- equipped with an exclusively constructed **heat exchanger** , patented in every construction detail;
- lateral supports with guides for 4 600x400 mm trays ;
- pitch (distance between guides) 73 mm ;
- door with side opening with hinge on the left;
- electromechanical controls ;
- indirect room humidification with button ;
- adjustable temperature from 100° to 275°C with a special thermostat ;
- multigas fuel supply (methane or LPG) tested on methane;
- fan in the cooking chamber with rotation reversal device (to the left and to the right).

Supplied :

1600 mm long power cable without plug.

Options/Accessories :

- aluminum tray, dim.mm 600x400x20h Cod.TK-KT9PA.
- perforated aluminum tray, dim.mm.600x400x20h Cod.TK-KTF8PA.
- $\circ~$ perforated aluminum tray with 5 channels, dim.mm.600x400x20h Cod.TK-KTF9P.
- 600x400 mm chromed grill Cod.TK-KG9P.

- grid in AISI 304 with 5 channels, dim.mm.600x400 Cod.TK-KG5CPX.
- leavener Code TK-EKL1264.
- prover with wheels Cod.TK-EKL1264R.
- $\circ~$ Base support for ovens in 430 stainless steel, on legs with lower shelf Cod.TK-EKT711.
- Base support for ovens in 430 stainless steel, on legs with lower shelf and wheels Cod.TK-EKTR711.
- Base support for ovens in 430 stainless steel, with lower shelf and pairs of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 grids measuring 600x400 mm Cod.TK-EKTS711.
- Base support for ovens in 430 stainless steel, with lower shelf and wheels with pairs of guides for inserting 6 Gastro-Norm 1/1 trays (530x325 mm), or 6 grids measuring 600x400 mm - Cod.TK-EKTRS711.
- fireplace hood Cod.TK-KK1000.

CE mark Made in Italy

CODE	DESCRIPTION	PRICE/DELIVER
TK-KF1001GIXAL	GAS CONVECTION OVEN with HUMIDIFIER for PASTRY and BAKERY, cooking chamber for 4 600x400 mm TRAYS, ELECTROMECHANICAL CONTROLS, V.230/1, Thermal Power 8.00 Kw, Weight 92 Kg, dim.mm.960x760x740h	Delivery from 8 to 15 days
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVER
TK-KG9P	Bakery ovens and bakery	Delivery from 4 to 9 days
ТК-КТ9РА	Steam convection ovens	Delivery from 4 to 9 days
TK-KG5CPX	Steam convection ovens	Delivery from 4 to 9 days
TK-KTF8PA	Steam convection ovens	Delivery from 4 to 9 days
TK-KTF9P	Steam convection ovens	Delivery from 4 to 9 days
-17°		